

Public Health: The First Line of Defense

FOOD SECURITY

Food facility managers and employees form an important link in the food safety chain. Now as never before national events focus everyone's need to carefully seek ways to increase the safety of food and facilities. To follow food safety regulations remains important. Many food safety practices take on added importance in protecting food from intentional contamination.

This guidance aims to aid operators of food establishments to identify preventive measures that can minimize the risk of food tampering or criminal or terrorist actions:

Food and Water Security

- ✓ ***Require vendors to assure a locked truck from distributor to establishment***
- ✓ ***Inspect all incoming food and supplies***
- ✓ ***Maintain records for all purchases and copies of daily menus***
- ✓ ***Secure any private water supplies***
- ✓ ***Install appropriate backflow prevention devices***
- ✓ ***Store chemicals away from food and preparation areas***
- ✓ ***Properly wash hands, utensils, and raw fruits/vegetables***
- ✓ ***Monitor closely the serving of foods in open display areas such as salad bars***

Building and Employee Security

- ✓ ***Secure exterior doors and windows, and provide adequate lighting***
- ✓ ***Screen all employees, obtain work references, and perform background checks***
- ✓ ***Account for all keys, including keys that may have been kept by former employees***
- ✓ ***Ask delivery truck drivers to show proper identification***
- ✓ ***Ask all inspectors to show proper identification***
- ✓ ***Provide an appropriate level of supervision to all employees***
- ✓ ***Maintain records of employees' work shifts***

Communication Protocol

- ✓ ***Write a plan for emergencies; make sure employees understand their duties***
- ✓ ***Instruct employees to report any unusual activity***
- ✓ ***Post fire and police emergency phone numbers***
- ✓ ***Report to local police any threat, unusual activity, or incidence of tampering***

- ✓ ***Know the your Environmental Health Specialist at your public health department, and post the phone number***
- ✓ ***Call the public health department if anyone reports becoming ill after eating in your facility***

Just a few necessary steps can protect your establishment and food supply. Look for any other hazards that might be present in your establishment, assess the risk, and plan ways to minimize or eliminate the risk. Your local Environmental Health Specialist will be glad to discuss possible hazards and risk-control measures.

A more extensive Guidance document can be viewed and downloaded at http://204.211.89.92/food_survey/.

Feedback is important in assessing your needs, please conduct the survey provided at the above web address.



The Retail Food Security Committee of the Dairy and Food Protection Section created guidance documents with direction from Division of Public Health Epidemiology Section.

